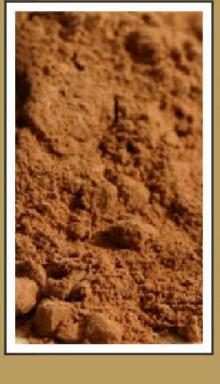


## COCOA POWDER – ALKALIZED

Alkaline: 10-12%. Alkalizing partially neutralizes the acids present in cocoa reducing their adstrigência.

**<u>Common uses</u>**: chocolate drinks, sweets and confectionery.



## Natural Cocoa Powder

TECHNICAL SPECIFICATION - NATURAL COCOA POWDER

Chemical and Physical Specifications :

Color	up to standard ( brown )
Flavor	up to standard
pН	pH 5,0 - 6,0
Moisture, max g/100g	5,0
Fat Content (%)	10 - 12
Fineness through 200 mesh sieve, (%) min.	99,5+/-0,5
Microbiological Specifications :	
	5.000
Total plate count col per gram, max	5.000
Total plate count col per gram, max Mold col per gram, max	50
Total plate count col per gram, max	
Total plate count col per gram, max Mold col per gram, max	50
Total plate count col per gram, max Mold col per gram, max Yeast col per gram, max	<b>50</b> 50

Packing: 25 kg multiplied kraft paper bag with polyethylene inside Shelf Life: 24 months in original storage

Packaging: 25 kg multiplied Kraft paper bag with polyethylene inside.Shelf life: 24 Months in Original storageDelivery: Road, Rail, OceanMinimum Order: 25 Metric Tons

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